



THE CUMBY

STARTERS

GARLIC BREAD (V)	10
Toasted Turkish bread with garlic butter	
CHIPS (V, GF)	10
Served with aioli	
WEDGES (V)	12
Served with sweet chilli and sour cream	
BUTTERMILK KOREAN CHICKEN TENDERS (GFO)	18
With spicy dragon mayo	
TOMATO AND BOCCONCINI BRUSCHETTA (V)	18
Heirloom tomato, basil and bocconcini on toasted focaccia	
SALT AND PEPPER SQUID (GFO)	18
Crispy fried Australian squid, aioli, lemon	
ARANCINI (V)	19
Butternut pumpkin and burnt butter sage	
SALT AND PEPPER TOFU (VEGAN, GF)	18
With Szechuan sauce and crispy shallots	

BURGERS

CUMBY BURGER (GFO)	24
Beef patty, bacon, cheese, pickles, tomato chutney, American mustard and chips	
FRIED HONEY MUSTARD CHICKEN BURGER (GFO)	24
Iceberg lettuce, tomato, honey mustard mayo and chips	
CRUMBED MUSHROOM BURGER (V)	24
Lettuce, hummus, capsicum jam and chips	

MAINS

ROASTED CAULIFLOWER AND CARROT SALAD (VEGAN, GF)	27
With harissa, roasted almonds and citrus labneh (add grilled chicken \$6)	
FALAFEL SALAD (VEGAN / GF)	28
With lentils, roast broccolini, beetroot and hummus	
PENNE PASTA (V)	28
Tomato, eggplant, roasted capsicum and walnut with rocket pesto	
CHARGRILLED GREEK CHICKEN (GF)	32
Beetroot tzatziki, pickled zucchini and feta	
CHARGRILLED SWORDFISH FILLET (GF)	34
Roasted fennel and scorched corn salad	
BEER BATTERED GARFISH	27
Chips and slaw with aioli	
SALT AND PEPPER SQUID (GFO)	27
Crispy fried Australian squid, aioli, lemon and chips	
CHICKEN SCHNITZEL	24
Chips and slaw (gravy, pepper or mushroom sauce \$3 / parmy \$5)	
HOUSE MADE PIE	29
Red wine braised beef pie with mashed potato and jus	
ROAST PORK BELLY (GF)	36
With grilled peaches, white bean puree and cider glaze	
CHARGRILLED LAMB CUTLETS (GF)	35
With hummus and house made quinoa tabouli	
300GM PORTERHOUSE (GF)	39
Chips and slaw (gravy, pepper or mushroom sauce \$3)	